

# Retail Food Establishment Inspection Report

## City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: <b>06/07/2022</b>	Time in: <b>8:45</b>	Time out: <b>10:54</b>	License/Permit # <b>FS 001650</b>	Food handlers <b>2 on file</b>	Food managers <b>2</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: <b>Towne Place suites</b>	Contact/Owner Name: <b>Green crest</b>	* Number of Repeat Violations: _____	<b>4/96/A</b>
		✓ Number of Violations COS: _____	

Physical Address: <b>908 E I-30 frontage road</b>	Pest control : <b>Ecolab monthly 05/24/2022</b>	Hood <b>Na</b>	Grease trap/ waste oil <b>3 months Trimble 1000 05/09/22</b>	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

### Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
3						✓					
		✓				<b>Preventing Contamination by Hands</b>					
						✓					
		✓									
W		✓				<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>									✓		
		✓				<b>Chemicals</b>					
		✓							✓		
<b>Protection from Contamination</b>						✓					
		✓				<b>Water/ Plumbing</b>					
		✓				✓					
						✓					

### Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
		✓				✓					
		✓						✓			
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
		✓				<b>Permit Requirement, Prerequisite for Operation</b>					
				✓		✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
				✓		✓					
<b>Consumer Advisory</b>						✓					
W						✓					

### Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
		✓						✓			
		✓				<b>Physical Facilities</b>					
		✓				✓					
				✓		✓					
		✓				✓					
<b>Proper Use of Utensils</b>						✓					
W						✓					
						✓					
1								✓			

# Retail Food Establishment Inspection Report

## City of Rockwall

Received by: (signature) <b>Don Sigler</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Towne place</b>	Physical Address: <b>I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Fs 001650</b>	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Market		Hot holding unit			
Freezer	-11	Quiche	139		
Bottle cooler	37	Oatmeal	122		
Main cooler	39	Unit turned off			
Buffet		Upright freezer	12		
Dairy cooler		Cooler upright	38/39		
Milk temp	47	Milk	39		
Will discard all today		Upright freezer	4.1		

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water 102 in RR / equipped / mens RR Hot water 75 F turned up to 130 at insp- watch for scalding
	Bowls are protect from upper shelf but watch for handling bowl interior - more deco than use
40	To store plastic utensils with Handle up
	Salted butter is a tcs according to Fda so will need to store cold or use tphc
02	Will need to make the adjustment To keep milk cold below 41 F in small cooler set temps above
29	To add thermo to front of unit to monitor
	Keep an eye on hot holding and keep turned up
	Anything that was heated is discarded at End of the meal/ buffet times 6:30 -9:30
	Kitchen
W	To seal behind all sinks in kitchen
	Hot water 123 and up
	Mop sink is not used in this kitchen .... Using mop sink in laundry ... floor sink
W	Plans to move mop heads to laundry room too
	Cereal containers are w r s weekly and handles sanitized daily also coffee pots
	Sink sanitizer 200 ppm
	Kitchen has a need for a dump sink
	Dishmachine 160 SR
	All food is precooked and rethermalized and placed into hot holding
W	Watch storage around three comp sink of clean and dirty etc
	Will add new plate sign for buffet
	All dairy in cooler today was discarded
	Using disposable plates and utensils at buffet at this time- store inverted
	Mop sink legs added back today to allow sink to drain / dump sink to prevent use of three comp

Received by: (signature) <b>See above</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirkpatrick</i>	Print:	Samples: Y N # collected

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